Quick-Easy Creamettes Recipes

More Tender, More Delicious MACARONI

CREAMETTES AND CHEESE CASSEROLE

The recipe for this delicious, easily prepared, hot dish is given on the back of the Creamette package. See illustration also on front cover.

WHAT ARE Creamettes?

Creamettes are a *more* tender, *more* delicious macaroni product. For more than a quarter of a century, they have been the choice of millions of smart, thrifty housewives. You can prepare many appetizing dishes so easily with *Creamettes* and you'll be thrilled with the splendid results.

Creamettes cook quickly. It takes only about seven minutes to prepare them. And they always cook up uniformly plump, firm and meaty. That is because only the very finest Durum wheat is used and the manufacturing process is scientifically controlled.

• CREAMETTES AND TOMATO SAUCE

1 pkg. Creamettes
Butter, size of an egg
1 can tomato soup or puree

Heat tomato soup or puree and butter in sauce pan and season. *Boil Creamettes according to directions on back of package.* Drain but do not chill. Mix immediately with tomato sauce and serve hot. Serves 4 to 6. *Suggestion for variety:* 1 or 2 tablespoons of chopped onion, ½ cup chopped pepper or a chopped pimiento.

Inviting, nutritious. Vitamins A and B_1, calcium, iron, phosphorus, protein, carbohydrate and fat.

• CREAMETTES DENVER STYLE

1 pkg. Creamettes
3 eggs
1 cup chopped onion
¼ lb. diced bacon

Cook diced bacon and chopped onion in frying pan until bacon is crisp. Beat eggs slightly. *Boil Creamettes according to directions on the back of package.* Drain but do not chill. Mix in frying pan with onion, bacon and bacon fat. Over this, pour beaten eggs. Heat over slow fire, stir, blending all together until eggs are cooked. Serve hot.

A savory, nourishing treat. Vitamins A, B_1, C and G, iron, calcium, phosphorus, protein, carbohydrate and fat.

• CREAMETTES AND CHEESE SAUCE

1 pkg. Creamettes
3 oz. nippy cheese, grated or sliced fine
Butter, size of an egg
¼ cup milk

Place nippy cheese, butter and milk in pan and melt into sauce. Add seasoning to taste. *Boil Creamettes according to directions on back of package.* Drain but do not chill. Mix immediately with hot cheese sauce and serve hot.

A flavorful meat-extender. Vitamins A, B_1, C and G, iron, calcium, phosphorus, protein, carbohydrate and fat.

Recipe for salad above is on the Creamette package.

Creamettes ARE DELICIOUS, NUTRITIOUS

Creamettes are an *easily digestible, readily assimilable,* quick-energy food for children and grown-ups alike. High in carbohydrate and protein, *body-building, heat-producing elements,* every serving provides a generous portion of zip and go. Satisfying, nourishing, *Creamettes* combine perfectly with meat and vegetables to make tempting, one-dish meals.

Serve *Creamettes* for luncheons, evening snacks, buffet suppers and more hearty meals. *Creamettes* are delightful, inexpensive treats at any time.

• CREAMETTE SALMON SAVORY

- 1 pkg. Creamettes
- 1 cup white sauce
- 1 pound can of salmon
- 1 small pepper, chopped fine
- ½ teaspoon salt
- 1½ lbs. asparagus tips, parboiled first with a little salt, or 1 can of asparagus
- 1 cup grated, nippy cheese
- ⅛ teaspoon pepper

To boil Creamettes properly, see package. Drain and chill Creamettes in cold water. Mix the other ingredients together and add them to the Creamettes, reserving some of the grated cheese for top of dish. Place all ingredients in buttered casserole or bake dish, sprinkle with grated cheese and bake in moderate oven for 30 to 40 minutes. Serves 6 to 8.

For variety, tuna fish or shrimp in place of salmon. *Other suggestions for variety:* ½ cup chopped onion, 1 cup of finely chopped celery.

Delicious, nutritious for meatless days. Vitamins A, B_1, C and G, calcium, iron, phosphorus, protein, carbohydrate and fat.

• CREAMETTES WITH MEAT BALLS

- 1 pkg. Creamettes
- 1 cup of onion, chopped fine
- 10 to 12 meat balls*
- 1 cup celery, chopped fine
- 3 to 4 tbsp. butter
- 1 can tomato soup or puree

To boil Creamettes properly, see package. Place butter in frying pan; add onions, fry slightly. Add tomato soup or tomato puree, and chopped celery. Season. Cover frying pan and let simmer while Creamettes are boiling. When tender, drain Creamettes (do not chill), and blend with meat balls and simmering sauce. Serve hot.

Variation: In place of meat balls, substitute ½ lb. ground beef (hamburger). Add hamburger in bits after onions have been fried slightly, and fry until nearly done, then add other ingredients, etc.

Variation: Without the meat, it is still deliciously appetizing.

A hearty, appetizing meat-extender. Vitamins A, B_1, C and G, iron, phosphorus, calcium, protein, carbohydrate and fat.

* MEAT BALL RECIPE

- ½ lb. ground beef (hamburger)
- 3 pieces dry-toast, crushed crumbs
- ½ medium onion, chopped fine
- ½ cup milk

Mix meat and onions, season to taste. Warm milk and pour over toast, let soak. Mix and knead all ingredients. Make small balls, and fry over low fire till thoroughly cooked.

Enjoy THESE TESTED Creamette RECIPES

Recipes contained in this booklet have been carefully compiled to give you helpful suggestions in the daily round of meal planning. They have been selected not only because they are practical, dependable, economical and easy to prepare, but also because they are *exceptionally tempting.*

They have been tested in home kitchens just like your own. You can depend on serving many delicious treats with these recipes, which have *Creamettes* as the basic ingredient.

For proper method of boiling Creamettes, see back of package.

• CREAMETTE LOAF

(See illustration on opposite page)

1 pkg. Creamettes
1 cup bread crumbs
1 cup sweet milk
3 eggs
½ chopped green pepper
1 chopped pimiento
1 teaspoon grated or finely chopped onion
1 teaspoon salt
¼ cup melted butter

To boil Creamettes properly, see package. Drain and chill Creamettes in cold water. Scald milk and pour over bread crumbs; beat eggs slightly and add all ingredients, blend well and pour into buttered loaf pan. Set loaf pan in pan of hot water and bake 30 to 40 minutes in slow oven. Unmold and serve hot, or chill in ice box and serve on leaf of lettuce. *Suggestion*: Cream sauce or mushroom sauce may be used if desired.

Tasty, inexpensive, nourishing. Vitamins A, B_1, C and G, iron, calcium, phosphorus, protein, carbohydrate and fat.

• CREAMETTE VEGETABLE SALAD

1 pkg. Creamettes
1 cup diced carrots
2 sliced onions (*med. size*)
2 cups salad dressing, as desired
2 cups chopped celery
1 bunch radishes, sliced fine
½ cucumber, sliced fine
1 head lettuce

To boil Creamettes properly, see package. Drain and chill Creamettes when tender. Mix Creamettes with vegetables and serve on leaf of lettuce. *Allow the individual to blend the salad dressing.*

Tempting, nutritious. Vitamins A, B_1, C and G, calcium, iron, phosphorus, protein, carbohydrate and fat.

• CREAMETTES SPANISH STYLE

1 pkg. Creamettes
¼ pound diced bacon
3 medium sized onions
1 cup grated, nippy cheese
Butter, size of an egg
1 can tomato puree or tomato soup

To boil Creamettes properly, see package. Drain and chill thoroughly in cold water. Fry the diced bacon and onions together until the bacon begins to brown. Add the tomato puree. Season and allow to simmer about 5 minutes. Put a layer of boiled and chilled Creamettes, about one inch thick, in buttered bake dish. Sprinkle with cheese, dot with bits of butter, season with salt and paprika. Add part of the sauce. Add one or two more layers until dish is full. Bake in a hot oven 15 to 20 minutes.

Variation: It is also delicious without the bacon.

A savory, sustaining one-dish meal. Vitamins A, B_1, C and G, iron, calcium, phosphorus, protein, carbohydrate and fat.

ONE PACKAGE SERVES AS BASIC PART OF THE MEAL FOR 4 TO 8 FOR ONLY ABOUT A PENNY A SERVING!

It is true economy to serve *Creamettes* often. With *Creamettes* as the main dish of a meal, the individual serving costs only about a penny. Yet you are providing your family with a nourishing food —*The Cream of Macaroni Products*—a food that is relished by young and old alike, no matter how regularly you serve it. The many delicious dishes that you can prepare with *Creamettes* will vary your menus and make every meal a delight.

Keep this appetizing, nutritious, high-quality macaroni product in mind as you find food prices on the rise.

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